

singaporediscovers



MICHELIN GUIDE

Gastrobar
Pop-Up
Nordic & Japanese

MENU



Passion
Made
Possible





FOIE GRAS

Malt Brioche, Red Beet & Cherry Conserve,
Chicken Skin, Barley Miso 'Dulce de Leche'

Island Tea

*Grilled Chicken Skin Spirit Mix (Botanist Gin,
Espolon Reposado, Bruichladdich Islay Barley
2011), Salted Cointreau, House Cola, Citrus,
Carbonated*

EBI TEMPURA

Muscade Pumpkin & Uni Hot Sauce, Spruce
Shoots, XO

Uni-Corn

*Two-way Corn and Creamed Uni in Remy Martin
VSOP, Passionfruit Vinegar, Orange Wine,
Charcoal Oil*

FRENCH TOAST

Parmesan Custard, Stewed Onions, Jamón de
Bellota, 25 Year Balsamic

Mushroom Manhattan

*Westland Sherry Wood Whisky + Remy Martin Club
Cognac, Mushroom Cinzano 1757 Vermouth,
Fresh Red Beets, Roasted Cacao Nibs, Truffle*

BBQ QUAIL

Fermented White Asparagus & Ramson Sabayon

Kvass

*9 Days House Fermented Foccacia Kvass,
Charcoal Honey, Black Garlic*

SEA BUCKTHORN

Tieguanyin Oolong, Salted Cashew Brittle

Sweet on Sweet

*Roasted Pineapple Botanist Gin, Cointreau,
Caramelized White Chocolate, Tarragon*

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